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17. No hotel shall keep a hogpen in close proximity thereto.

18. The official representative of the State board of health shall, upon inspection, give each hotel a rating based on the equipment and method employed in the management of the kitchen, storeroom, dining room, bedrooms and its general sanitation. This rating shall be made purely upon sanitary conditions and the official scores shall be designated as A, B, C, and D classes. These symbols shall be used to mean hotels that are "first class" (A), those that are "second class" (B), "third class" (C), and those that are wholly insanitary (D).

Each hotel shall be informed of its scores and these scores shall be made public.

Meat. (Reg. St. Bd. of H., Aug. 20, 1912.)

SANITARY REGULATION OF MEAT MARKETS.

1. All meat condemned by any representative of the State board of health or authorized inspector shall be destroyed or rendered unfit for human food. Such destruction shall be effected by slashing the condemned meat and by saturating the same with kerosene or other chemical compound. Any inspector of the board of health is hereby empowered to seize and condemn any tainted or unwholesome meat in any meat market or when offered for sale upon the wagon. Any inspector is hereby authorized to enter any building, structure or premises to inspect and examine any meat contained therein.

2. All meat markets or other places where meat is sold or distributed must be kept clean, well lighted and ventilated. The back room of the meat market must be kept free from filth-collecting plunder and be at all times in a sanitary condition.

3. When an inspector or officer of the State board of health finds any meat market in an unsanitary condition, he is authorized to require such conditions as will make the sale of meat safe and sanitary.

4. The side walls, ceilings, furniture, receptacles, and implements of the meat market shall at no time be kept in an unclean, unhealthful and insanitary condition.

5. The floor of every meat market in the State shall be scrubbed at least three times each week and kept clean.

6. The meat must not be exposed outside to flies and dust.

7. In every meat market, each room wherein meat is handled or stored shall be completely screened at doors, windows, and other openings, with wire gauze, with 18 mesh to square inch, and such gauze, when rusted or otherwise rendered pervious to insects shall be removed and replaced with impervious gauze. All meat markets must be screened and free from flies.

8. No other business causing unsanitary conditions must be conducted in the same room with the market.

9. Managers or owners of meat markets must require employees to be cleanly. The aprons, frocks, or clothing worn by employees who handle meat or meat food products must be of a nature that is readily cleansed and made sanitary, and only clean garments shall be worn.

10. No person suffering from a contagious or infectious disease shall be employed in any capacity in any meat market in this State, nor shall any convalescent from diphtheria, pneumonia, variola, or typhoid be employed until permission is granted by the county health officer.

11. Scraps of meat, offal, bones and other organic matter shall not be left exposed to the atmosphere of the room, but must be kept in a closed receptacle, which must be emptied at least once daily. Also the meat for sale shall not be kept exposed to the air except in such quantities as are needed for immediate use, but it shall be kept in refrigerators or ice chests.

12. The refrigerators and all meat hooks must be kept perfectly clean. No tainted meat or cheese shall be placed in the refrigerator. The refrigerator or metal boxes

must be kept dry on the inside. The refrigerator and metal hooks must be scoured with hot water and lye not less than once a week, and oftener if necessary, to keep the refrigerator free from odor. After scouring it should be washed with a solution of common soda.

13. Every meat market shall have an ample supply of water, with a properly equipped lavatory convenient to the cutting block and counter, furnished with soap and towels for the use of operators.

14. All sausage meat must be made under sanitary conditions; and if there be double screening it shall be ground within the second inclosure.

15. All vehicles and wagons used for transporting meat shall be kept in a clean and sanitary condition. The meat must be protected from flies and dust while being transported from the slaughterhouse to the market, by being covered or wrapped in a clean, white cloth. The peddling of meat on the street is prohibited unless wrapped in clean cloths or kept in a clean, closed box so as to avoid contact with flies and dust.

16. Water-closets must not be in the compartment in which meat or meat products are stored, handled, prepared or offered for sale. Where a water-closet is located in a room opening into the meat market, the door connecting the room must be screened, and no meat must be handled in the room where the closet is located and said closet shall be kept fly proof and in a sanitary condition.

17. Spitting on the floor, wall, or any place other than in a cuspidor provided for such purpose with disinfectant solution, is prohibited, and it is made the duty of the market master, or such person as has charge of the market, either as owner, lessee, or manager, to report promptly any violation of this regulation to the local health officer.

18. The use of sawdust, shavings and other dust creating refuse for floor covering is prohibited.

SANITARY REGULATION OF SLAUGHTERHOUSES.

1. No person, firm, or corporation shall erect, maintain, or keep any slaughterhouse upon the bank of any river, running stream, or creek; or throw or deposit therein any dead animal, or part thereof, or any of the carcass or offal therefrom; nor throw or deposit the same into or upon the banks of any river, stream, or creek, which shall flow through any city, town, or village containing two hundred or more inhabitants; or erect, maintain, or use any building for slaughterhouse at any place within one-fourth of a mile of any dwelling house or building occupied as a place of business. Any slaughterhouse so situated is hereby a nuisance.

2. No person, firm, or corporation shall slaughter for sale any animal afflicted with a contagious or infectious disease which would be dangerous to men, to wit: Actinomicosis, anthrax, charbon, apthous fever (foot and mouth disease), erysipelas, blackleg, cholera, pleuropneumonia, diphtheria, glanders or farcy, hog cholera, measles, cowpox, pyemia, septicemia, Texas or tick fever or tuberculosis.

3. No person, firm, or corporation shall slaughter for sale any young calf less than 4 weeks old, pigs less than 5 weeks old, or lamb or kid less than 8 weeks of age; or any fetal meat from an unborn or stillborn animal; or any animal which has died from any disease or injury or poison of any kind whatsoever; or any animal ill with parturient fever, or overheated or in an exhausted condition.

4. No meat which after slaughter is found to be abnormal or diseased shall be sold or offered for sale, but shall be condemned and destroyed.

5. No person when suffering or infected with any infectious or contagious disease, the contagion of which may be transmitted through the meat, shall slaughter any animals for sale or shall dress or handle the carcasses or meat which shall be offered for sale.

6. No blown, stuffed, putrid, impure, or unhealthy or unwholesome meat or fish, bird or fowl shall be bought, sold, or offered for sale for human food.

7. The ceilings, walls, pillars, shelves, doors, etc., of rooms in which slaughtering is done shall be whitewashed or painted at least once yearly, unless they are washed, scrubbed, or otherwise disinfected monthly, and shall be washed, scraped, painted or otherwise treated as required by the board of health or its agents; they shall be kept sanitary and free from dirt and cobwebs. When floors, tables, shelves, or other parts are so old or in such poor condition that they can not be made readily sanitary they shall be removed and replaced by suitable materials. The drainage of the slaughterhouse or slaughterhouse yard must be sufficient to prevent filth pools, the breeding of flies and hog wallows either round or under the slaughterhouse. The water supply used in connection with the cleaning or preparing must be pure and unpolluted. The storage of hides within the slaughterhouse is expressly prohibited and likewise there shall be no boiling of offal within the slaughterhouse.

8. Every person on leasing or operating any place, room, or building whereby cattle, sheep, or swine are killed or dressed or any market, public or private, shall cause such place, room, building, or market to be kept at all times thoroughly cleansed and purified, and all offal, fat, blood, garbage, manure, or other offensive refuse shall be removed therefrom at least once every 24 hours, if used continuously; or if used only occasionally within 24 hours after using; and the floors of such building, place, or premises shall be so constructed that they can be flushed and washed clean with water. No blood pit, offal pit, or privy well shall remain or be constructed within such place, room, or building. The doors and windows must be screened to exclude flies.

9. Where slaughtering is done in the open the blood, offal, and other offensive matter shall not be left upon the surface of the ground, but must be buried or burned. The blood and offal must be disposed of in such a way as not to permit therefrom offensive effluvia.

10. All water-closets shall be entirely separate from rooms in which carcasses are dressed or meat food products are cured, stored, packed, handled, or prepared.

11. The feeding of hogs or other animals, to be used for food, upon the refuse or offal of slaughterhouses is prohibited; nor shall swine be kept within 200 feet of the slaughterhouse.

12. No person, firm, or corporation shall keep or use any mark, stamp, or brand for marking, stamping, or branding any slaughtered meat as practiced by the Federal meat inspectors, unless allowed by the Federal Government or by the State board of health, or by the State live stock sanitary commission.

13. The State board of health, its officers, members, inspectors, and employees shall have access at all times of any slaughterhouse or other locality where the slaughtering is done and no one shall interfere with such visits or inspectors.

Milk. (Reg. St. Bd. of H., Aug. 20, 1912.)

REGULATION OF THE PRODUCTION AND SALE OF MILK AND MILK PRODUCTS.

1. No person, himself or his servant, agent or employee, or as the servant, agent or employee of another, shall sell or deliver for consumption as milk, or have in his possession or custody with intent to sell or deliver for consumption as milk—

(a) Any milk to which water or any foreign substance has been added, which then shall be known as adulterated milk.

(b) Milk concerning which any misrepresentation has been made, orally, by writing, by printing, by signs, marks, labels, or otherwise.

(c) Milk produced by diseased cows, or by cows which have been fed unwholesome food or have been furnished contaminated water.

(d) Milk which has been produced, stored, handled or transported in an improper, unlawful, unclean or unsanitary manner.

2. For the purposes of this order the term adulterated milk shall mean—

(a) Milk containing less than $3\frac{1}{2}$ per cent of butter fat.